

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO 322 (1994) (English): CHILLED CHICKEN



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STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)



GSO 322/ 1994

CHILLED CHICKEN

ICS:67.120.20

CHILLED CHICKEN

Date of GSO Board of Directors' Approval : 1415(H)-06-13 (1994-11-16)
Issuing Status : Technical Regulation

CHILLED CHICKEN**1- SCOPE AND FIELD OF APPLICATION**

This standard is concerned with chilled chicken meat carcasses and its cuts preserved under set chilling conditions.

2- COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labelling of Prepackage Foods”.
- 2.2 GSO 592 “Methods of Sampling for Meat and Meat Products”.
- 2.3 GSO standard on “Methods for Physical and Chemical Analysis of Meat and Meat Products”.
- 2.4 GSO 655 “Methods of Microbiological Examination for Meat, Fish, Shellfish and Their Products”.
- 2.5 GSO 382 “Maximum Limits for Pesticide Residues in Agricultural and Food Products – Part One”.
- 2.6 GSO 383 “Maximum Limits for Pesticide Residues in Agricultural and Food Products – Part Two”.
- 2.7 GSO 713 “Hygienic Regulations for Poultry Processing Abattoirs and Their Personnel”.
- 2.8 GSO 149 “Unbottled Drinking Water”.
- 2.9 GSO 150 “Expiration Periods of Food Products – Part 1”.
- 2.10 GSO 287 “Microbiology – General Guidance on Methods for the Detection of Salmonella”.
- 2.11 GSO 323 “Requirements for Transportation and Storage of Chilled and Frozen Foods”.
- 2.12 GSO standard on “Cold Stores for Frozen and Chilled Foodstuff – Part 1: Definitions, Classification and Terminology”.
- 2.13 GSO standard on “Cold Stores for Frozen and Chilled Foodstuff – Part 2: General Requirements”.
- 2.14 GSO standard on “Cold Stores for Frozen and Chilled Foodstuff – Part 3: Labelling and Marking”.
- 2.15 GSO 1814 “General standard for irradiated foods”.**
- 2.16 GSO/CAC/RCP 19 “Requirements for the operation of irradiation facilities used for the treatment of foods”.**

3- DEFINITIONS

- 3.1 Broilers: Chicken bred specially for production of meat.
- 3.2 Whole chicken carcasses: Slaughtered chicken good for human consumption after bleeding, plucking and evisceration with the head, feet, feather, pinfeather and oil gland removed.
- 3.3 Chicken cuts: Halves of the carcasses, chests and legs of chicken.
- 3.4 Edible giblets: They include liver without gall bladder, heart with or without pericardial sac, and the gizzard without the hardened membrane.
- 3.5 Chilling conditions: A closed atmosphere kept under a temperature of (-1 to 4)°C.

4- REQUIREMENTS

The following requirements shall be met in fresh whole chicken carcasses and its cuts:

- 4.1 Chicken shall be sound, free from contagious diseases and examined by a veterinary inspector. It shall be slaughtered according to Islamic rules at a slaughter house having all the requirements given in the GSO standard mentioned in 2.6.
- 4.2 Chicken shall be clean, free from feather, pinfeather and evisceration.
- 4.3 The neck joint shall be open to the abdominal area.
- 4.4 It shall be free from foul odours or deterioration symptoms such as change of colour.
- 4.5 The carcass shall have a well-developed covering of flesh in all parts of the body, especially at the breast area and up to the chest bone.
- 4.6 The edible parts of the viscera shall be included inside the body of the carcass after cleaning and packing in a suitable clean and hygienic bag.
- 4.7 The water used in processing shall comply with the GSO standard mentioned in 2.7.
- 4.8 The period consumed from slaughtering and up to storing shall not exceed 4 hours.
- 4.9 The whole carcass weight shall range between 550-1800 g with a tolerance of ± 50 g, provided that weight is divided into weighing grades with 100 g difference between each grade and the next one.
- 4.10 It shall be free from hormones, antibiotics, preservatives, colouring materials, flavouring, and tenderizing agents and colour bleaching agents.
- 4.11 The limits of pesticide residues shall be within the limits given in the GSO standard mentioned in 2.5.

- 4.12 The area of tearing in the breast and legs shall not exceed the area of a circle of 30 mm diameter and of 45 mm in other parts of carcass.
- 4.13 The area affected by discoloration resulting from bruises shall not exceed the area of a circle of 25 mm diameter in the breast and legs and of 60 mm in other parts of carcass.
- 4.14 Disjointed and broken bones shall not be more than two. The tail and the wing tips may be removed at the joints.
- 4.15 Salmonella bacteria shall not exceed one positive sample out of five samples tested.

4.16 Expiration date shall not exceed 7 days from slaughtering date.

4.17 Without prejudice to the requirements stated in the GSO standard mentioned in (2.15) and (2.16) it is allowed to use the technology of irradiation with dose of 3 kGy as a means of keeping chilled chicken.

4.18 Expiration date of poultry chicken treated with irradiation shall not exceed 12 days from slaughtering date.

5- SAMPLING

Samples shall be taken according to the GSO standard mentioned in 2.2.

6- METHODS OF INSPECTION AND TEST

- 6.1 Tests shall be carried out according to GSO standard mentioned in 2.3 and 2.9.
- 6.2 All necessary tests shall be carried out on representative samples taken according to item (5) to determine their compliance with this standard.

7- PACKING

- 7.1 Whole chicken carcasses and their cuts shall be packed, after weighing, in clean, hygienic, sound and strong packages to protect the product without affecting its characteristics.
- 7.2 Chicken packages (cases) shall be placed in suitable hygienic moisture proof boxes.

8- LABELLING

Without prejudice to the requirements of the GSO standard mentioned in 2.1 and 2.8, the following information shall be clearly and indelibly declared on each carton and package of whole chicken carcasses and their cuts:

- 8.1 Slaughtering and expiry dates in a non-coded manner (day – month – year).
- 8.2 The word “Chilled” shall be clearly written in green colour on the whole width of package (case).

8.3 Storage conditions

The statement “Keep chilled at -1°C to $+4^{\circ}\text{C}$ ” shall be written on the package.

8.4

In case of poultry chicken treated with irradiation, the use of the following International Food Irradiation Symbol shall be placed in conjunction with the name of food.

**9- TRANSPORTATION**

Without prejudice to the requirements of the GSO standard mentioned in 2.10 and 2.11.

Whole chicken carcasses and their cuts shall be transported at specified chilling conditions.

10- STORAGE

Whole chicken carcasses and their cuts shall be stored at a temperature of -1°C to $+4^{\circ}\text{C}$ in compliance with the GSO standard mentioned in 2.11.